

A classic! Now with disturbing Decemberists soundtrack!







Muwah-hah-hah!

TAGS: the most wonderful time of the year



Random holiday cookie recipe is random.

"Pealing Bells" cookies: This is a thing my mom used to do. 2 cups flour 6 tbsp butter 3/4 cup sugar 1

Away with the dull drudgery of workaday tiday waves!

I believe this is a significant advance in pot pie technology. Make your pie crust. Par-cook

As easy as-- no, really.

I was talking about the chicken pot pie I was making on Twitter, and it turns out, a lot of people



Dude! Black Heart Procession at the Ram's Head, tonight!



October 7 2010, 00:36:24 UTC COLLAPSE

Fly out and buy me a BEER!



carpe_noir

October 7 2010, 00:52:31 UTC COLLAPSE

If only I could. Would have had to catch the 9:35 a.m. to BWI to make it and the drive up the BW Parkway would be an adrenaline RUSH.



standuponit

October 7 2010, 01:43:51 UTC COLLAPSE

But that's the fun!



🖳 trollcatz

October 7 2010, 01:44:54 UTC COLLAPSE

As long as you're not in the passenger seat.



<u> Larpe noir</u>

October 7 2010, 01:50:42 UTC COLLAPSE

Have you installed five point harnesses and bolstered racing seats yet?



<u>___standuponit</u>

October 7 2010, 16:47:09 UTC COLLAPSE

I would, but then I remember what the traffic cop will think when I'm stopped for speeding. ("But officer, I'm wearing my seatbelt! And a helmet, and Nomex underwear!")



<u> carpe_noir</u>

October 7 2010, 17:24:25 UTC COLLAPSE

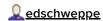
Bah, I'm not worried about firey wreckage, just trying to keep the bruising to a minimum on those corners. Why is it that all the best driving roads in DC are patrolled by the National Park Service? (Now I'm getting nostalgic for Rock Creek at 3:30 a.m....)



saoba

October 7 2010, 00:20:42 UTC COLLAPSE

Seriously creeptastic.



October 7 2010, 02:54:08 UTC COLLAPSE

I liked him better in *Space: 1999*.

Then I found <u>Space: 1899</u>, which is just brilliant.

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